11:00 AM - 4:00 PM

LUNCH & BRUNCH

SOUPE ET SALADES

Soupe du Jour 15
Ask your server for our chef's daily soup

Soupe à l'Oignon 18
French onion soup topped with Gruyère

Salade Verte 15
Mesclun salad w goat cheese croutons & vinaigrette

Salade de Betteraves 16
Roasted beets with endives, roasted walnuts & goat cheese

Salade de Lettuce 17
Iceberg lettuce, string beans, walnuts and blue cheese sauces

Caesar Salad 17
Crispy Romaine lettuce with traditional caesar dressings

Frisée Salad 17
Frisée Salad, Fried egg, bacon with mustard dressing

Shrimp Salad 20
Tiger shrimp, white beans, chopped tomatoes, house dressing

OEUFS

ALL EGGS COME W POMMES FRITES & SALAD

Eggs Any Style 17
Eggs Benedict Norwegian 22
Eggs Florentine 22
Eggs Benedict 21
Spinach and Goat Cheese Omelette 20
French Ham and Gruyère Omelette 19
Spinach, Mushrooms & Tomato Omelette 20
Mushroom and Gruyére Omelette 20
French Toast 17
Traditional Pancakes 17

Pate de Campagne 18
Cornichons, frisee salad and toasted bread

Les Escargot Au Beurre 17
Escargot with garlic, parsley, butter

Tartare De Saumon 19
Shallots, parsley, virgin olive oil & lemon juice

Tartar De Thon 20
Shallots, parsley, virgin olive oil & lemon juice

SANDWICHES

ALL SANDWICHES COME WITH POMMES FRITES AND SALAD

Pan Bagnat 20
Tuna w/ tomatoes, hard-boiled eggs, arugula salad and olive paste

Légumes 21
Grilled Portobello mushrooms, Zucchini w goat cheese, olive paste & mustard

Steak 25
Grilled Steak w caramelized onions, gruyére cheese, olive paste & mustard

Poulet 22
Chicken w gruyére, mayonnaise Lettuce and Tomatoes

Croque Monsieur 19

Croque Madame 20

Jean Claude Certified Black Angus Burger 23
Topped with Gruyére + $2

ENTREES

Salade de Poulet 22
Grilled organic chicken breast w arugula salad, gruyère cheese & garlic dressing

Moules Marinières 26
Steamed Mussells Marinières, pommes frites

Salade Niçoise 36
Seared fresh tuna, greens, black olives, anchovies, egg, tomatoes, yellow peppers

Saumon aux Epinards 32
Seared Atlantic salmon, spinach, oyster mushrooms, grapefruit elder flower sauce

Steak Frites 42
Certified black angus sirloin, pommes frites

Steak au Poivre 45
Certified black angus sirloin, poivre sauce, pommes frites

PLEASE INFORM YOUR SERVER FOR ANY FOOD ALLERGIES

A 3.0% CONVENIENCE FEE WILL BE ADDED TO PAYMENTS BY ALL CARDS